

CLAIM AMENDMENTS:

1. (Currently amended) Process for the production of *2E,4Z*-decadienoic acid-*N*-isobutylamide (cis-pellitorine), characterised in that a *2E,4Z*-decadienoic acid ester is reacted with isobutylamine in the presence of [[a]] an enzyme catalyst, and then isolating the mixture by physico-chemical methods.

2. (Previously presented) A sensory ingredient mixture containing at least 80 wt.% of *2E,4Z*-decadienoic acid-*N*-iso-butylamide and at least two other *N*-isobutylamides of decanoic acid, *2E*-decenoic acid, *2E,4E*-decadienoic acid, *2Z,4E*-decadienoic acid, *2Z,4Z*-decadienoic acid, *2E,4Z,7Z*-decatrienoic acid, *3Z,5E*-decadienoic acid or *3Z,5E,7Z*-decatrienoic acid.

3. (Previously presented) A sensory agent comprising *2E,4Z*-decadienoic acid-*N*-isobutylamide or a mixture according to claim 2 as an aromatic substance.

4. (Previously presented) A sensory agent according to claim 3, wherein said aromatic substance comprises a pungent principle or aromatic substance having a heat-generating effect.

5. (Previously presented) A food stuff preparation comprising a sensory agent according to claim 3.

6. (Previously presented) An oral hygiene composition comprising a sensory agent according to claim 3.

7. (Previously presented) Preparations useful for foodstuffs, oral hygiene or luxury foodstuffs, containing 2*E*,4*Z*-decadienoic acid isobutylamide or a mixture comprising at least 80 wt.% of 2*E*,4*Z*-decadienoic acid-*N*-isobutylamide and at least two other *N*-isobutylamides of decanoic acid, 2*E*-decenoic acid, 2*E*,4*E*-decadienoic acid, 2*Z*,4*E*-decadienoic acid, 2*Z*,4*Z*-decadienoic acid, 2*E*,4*Z*,7*Z*-decatrienoic acid, 3*Z*,5*E*-decadienoic acid or 3*Z*,5*E*,7*Z*-decatrienoic acid.

8. (Original) Preparations according to claim 7, containing at least one other pungent-tasting or heat-generating substance.

9. (Original) Preparations according to claim 7, containing at least one pungent-tasting plant extract.

10. (Original) Preparations according to claim 7, containing at least one other pungent-tasting or heat-generating substance and at least one pungent-tasting plant extract.

11. (Previously presented) Preparations according to claim 7 in the form of a semi-finished product.

12. (Previously presented) Preparations according to claim 7 in the form of a perfume, an aromatic composition, a flavouring composition, and a spice mix.

13. (Previously presented) Preparations according to claim 7 containing at least 80 wt.% of 2*E*,4*Z*-decadienoic acid-*N*-isobutylamide and at least two other *N*-isobutylamides of decanoic acid, 2*E*-decenoic acid, 2*E*,4*E*-decadienoic acid, 2*Z*,4*E*-decadienoic acid, 2*Z*,4*Z*-

decadienoic acid, 2*E*,4*Z*,7*Z*-decatrienoic acid, 3*Z*,5*E*-decadienoic acid or 3*Z*,5*E*,7*Z*-decatrienoic acid.

14. (Previously presented) Preparations according to claim 7 containing 2*E*,4*Z*-decadienoic acid-*N*-iso-butylamide.

15. (Previously Presented) The process of claim 1, further comprising saponifying unreacted 2*E*,4*Z*-decadienoic acid ester.

Claim 16. (Cancelled)

17. (Previously Presented) The process of claim 1, wherein the catalyst is an enzyme having lipase activity.

18. (Previously Presented) The process of claim 17, wherein the enzyme is on a support.

19. (Previously Presented) The process of claim 1, wherein the mixture is isolated by a process selected from the group consisting of crystallization, chromatography, distillation and co-distillation.